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## China - Peoples Republic of

**Post:** Beijing

### **National Food Safety Standard for Edible Vegetable Oil (Draft)**

**Report Categories:**

FAIRS Subject Report

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**Report Highlights:**

On December 4, 2013, China notified the WTO of National Food Safety Standard for Edible Vegetable Oils as SPS/N/CHN/634. This standard prescribes crude vegetable oil, edible vegetable oils, edible vegetable blend oils, excluding edible oil products (hydrogenated oil, margarine and etc.) The date for submission of final comments to China is February 2, 2014. The proposed date of entry is to be determined.

Comments can be sent to China's SPS Enquiry Point at [sps@aqsiq.gov.cn](mailto:sps@aqsiq.gov.cn)

This report is an INFORMAL translation of this document.

**General Information:**  
BEGIN TRANSLATION

## **National Food Safety Standard for Edible Vegetable Oils**

(Draft)

### **Preamble**

This standard substitutes Hygienic Standard for Edible Vegetable Oil (GB2716-2005) and Hygienic Standard for Edible Vegetable Oils Used in Frying Food (GB7102.1-2003).

Compared with GB2716-2005, GB 7102.1-2003, and GB 7102.1-2003, this standard has made the following main amendments:

- The scope is revised and expanded; added “edible vegetable blend oil”;
- Revised the definitions of “vegetable crude oil” and “vegetable cooking oil”, and added the definition of “edible vegetable blend oil”;
- Added the parameter “insoluble impurities” and its test methods in the physical and chemical parameters;
- Revised the parameters of acid value of “vegetable crude oil” and “edible vegetable oils used in frying food” in the physical and chemical parameters;
- Revised the parameter of “dissolvent residue in the extracted oil” of the “edible cooking vegetable oil”;
- Deleted the parameter “carbonyl value” of the “edible vegetable oils used in frying food” in the physical and chemical parameters;
- Added the parameter “free gossypol” of the cottonseed oil of the “edible vegetable oils used in frying food” in the physical and chemical parameters;
- Contaminants limits: the provisions of GB 2762 are referred directly.
- Mycotoxin limits: the provisions of GB 2761 are referred directly.
- The requirements of the use of “nutritional supplements” are added and the provision of GB 14880 is referred directly.
- The requirements of labels of the “vegetable cooking oil” and the “edible vegetable blend oil” are added.

# **National Food Safety Standard for Edible Vegetable Oil**

## **1. Scope**

This standard is applicable to the crude vegetable oil, edible vegetable oil, edible vegetable blend oil and all the edible vegetable oils used in frying food, but not applicable to edible oils and fats products (hydrogenated oil and margarine, etc.)

## **2. Terms and definitions**

### **2.1 Crude vegetable oil**

Raw oil produced from vegetable oilseeds for the production of edible vegetable oil, not for direct consumption.

### **2.2 Edible vegetable oil**

Edible vegetable oil produced from vegetable oilseeds or crude vegetable oil.

### **2.3 Edible vegetable blend oil**

Edible oil blended by two or more than two edible vegetable oils.

## **3. Technical Requirements**

### **3.1 Requirements on raw materials**

3.1.1 Edible vegetable oilseeds shall comply with provisions of GB 19641.

3.1.2 Other materials shall comply with relevant national standards of food safety and other regulations

3.1.3 The extraction dissolvent shall comply with GB16629 and other regulations.

### **3.2 Sensory requirements**

Sensory indices shall comply with stipulations in the Table 1.

**Table 1 Sensory Requirements Item**

Item	Requirements	Test Methods
Color	With normal color	GB/T 5009.37
Flavor and taste	With normal flavor and taste, without burnt, rancid or other peculiar odor.	

### 3.3 Physical and Chemical Requirements

Physical and chemical indices should comply with stipulations in Table 2.

**Table 2 Physical and Chemical Indices**

Item		Index			Test Methods
		Crude vegetable oil	Edible vegetable oil (include blend oil)	Edible vegetable oils used in frying food	
Insoluble impurities	≤	0.20	0.05	-	GB/T 5529
Acid value (KOH)/ (mg/g)					GB/T 5009.37
Palm oil and rice bran oil	≤	10	3	3	
Others	≤	4			
Peroxide value/( g/100g)	≤	0.25	0.25	-	
Polar component (%)	≤	-	-	27	GB/T 5009.202
Extraction dissolvent residue (mg/kg)	≤	100	20	-	GB/T 5009.37
Free gossypol/ (%)	≤	-	0.02	0.02	
Cotton seed oil					

### 3.4 Limits of Contaminants and Mycotoxins

3.4.1 Contaminants shall comply with provisos of GB 2762.

3.4.2 Mycotoxins shall comply with provisions of GB 2761.

### 3.5 Limits of pesticide residue

Limits of pesticide residue shall comply with GB 2763, relevant national regulations and public notices.

### **3.6. Food Additives and Nutritional Supplements**

3.6.1 The use of food additive shall comply with GB 2760. The use of nutritional supplements shall comply with GB 14880.

### **4. Labeling**

4.1. The edible vegetable oil with the label of only one variety shall not be blended with other oils.

4.2. The labeling of edible vegetable oil processed from transgenic materials shall comply with the relative national regulations.

4.3 The products of edible vegetable blend oil shall be named as "edible vegetable blend oil".

4.4 In the labels of edible vegetable blend oil, the percentages of different edible vegetable oils shall be specified.

**END TRANSLATION**